

DECLARATION OF JOHN COX

I, John Cox of Newton Abbot, Devon, United Kingdom, state that:

1. I am a named inventor in U. K. patent GB 2,248,177, and coinvented the flexible cutting mat described in that patent.

2. I was formerly a director of ROS Marketing, also of Newton Abbot, Devon, United Kingdom.

3. In 1990, I participated in an effort by ROS Marketing to sell in the U. K. a flexible plastic sheet cutting mat for use in food preparation.

4. Prior to December 22, 1991 and as part of its sales efforts, ROS Marketing distributed to the public printed brochures, true copies attached hereto as Exhibits 1 and 2.

5. During the course of 1991 and prior to December 22, 1991, a description of that cutting mat was described in various publicly distributed newspapers and magazines, and copies of clippings from those publications containing the ROS mat was described in various publicly distributed newspapers and magazines and copies of clippings from those publications containing the ROS mat product descriptions are attached hereto as Exhibits 3, 4, 5, and 6.

I declare under penalty of perjury under the laws of the United States of America that the foregoing is true and correct.

Date: 8/8/97

J. A. Cox
John Cox

NEW ROS Flexible Cutting Mats*

*Designed for professional caterers
ROS Flexible Cutting and Chopping Mats
ensure hygienic food preparation and the
prevention of bacterial cross-contamination.*

Colour Coded AND Printed

Each board is clearly printed with its intended use
'Raw Meat' 'Raw Fish' 'Cooked Meat' 'Salad/Fruit'
'Vegetables' or 'Dairy Produce' in the correct colour
code reducing the potential for mistaken use of a
cutting board to the minimum.

Double Sided and a full 12 x 21 inches (325 mm
x 550 mm) they are available individually: 'Raw
Meat' 'Raw Fish' 'Cooked Meat' 'Salad and Fruit'
'Vegetable' or 'Dairy Products' or in a set of six.

These tough Hygienic Flexible and Very Useful Cutting
Mats are ideal for restaurants, hospitals, hotels, industrial
and institutional catering departments. They conform to all
abroad regulations, food hygiene, safety and hygiene
in the preparation of food. In many cases, they are being
made from a special grade of flexible polypropylene, a
resilient, long-lasting and durable material which ensures the
minimum blunting of knives when cutting, chopping and
being flexible enables the mats to use flexibly to fulfil the
chopping and slicing of meat, poultry, fish, etc.



ROS Flexible Cutting and Chopping Mats can be quickly and
easily cleaned or sterilised in boiling water or dishwashing
machines.

Double Sided and Keenly priced!

ROS Colour Coded Cutting Mats are so economically
priced that when they eventually become unacceptably
scored and soiled they can be replaced very cheaply.

Wholesale Prices

and/or chopping
Med Meat • Raw P.F.F.
Produced
separate cleanly
and grime surfaces
loosens the end of
staple material causing
pull-outs. We're
the professional
standard. This
isn't cleaned on

As a small gesture of our appreciation we would like to make you a **SPECIAL OFFER**. If you would like to order more sets of RoShat food preparation and chopping mats for family or friends we will include one of our new Sugar Paste Mats worth £2.50 **FREE** with every set you order.

Yours sincerely
Richard Gaskin
Richard Gaskin

P.S. *Special tip
You may find that on some very smooth surfaces you would like to prevent your RosMat from moving, all you need to do is wet the bottom of the RosMat or the surface with water, or place it on a wet cloth.

Order by Phone/Access/MIS/Master Card/Electronic Supply or Point-of-Purchase (POS)
Telephone orders direct for (0549) 830770. Payment (08306) for 100 hours of

RosMat Marketing Limited, Sealarm House, Back Street, Modbury, Devon PL21 0XX • Trade enquiries welcome

Return your order to:
RosMat Marketing Limited, Sealarm House, Back Street, Modbury, Devon PL21 0XX

YOUR ORDER • ALL OUR PRICES ARE INCLUSIVE OF VAT, PACKING & POSTAGE. ROSMAIS ARE ALL DESPATCHED BY RECORDED DELIVERY FOR YOUR PROTECTION.

I enclose my cheque payable to RosMat Marketing Ltd or Please debit my card: Access/VISA/Master Card/Eurocard/Switch/Connect

Signature:-

Name	-----
Address	----- ----- ----- -----
Post code	-----

Delivery Address if different from the one at

[illegible]

PRICE EACH SET	QUANTITY	TOTAL VALUE
£18		
£10.50		
£9.50		
TOTAL ORDER VALUE		

Name _____

Address _____

Post code _____

If you are not completely satisfied with your Rosinats please return them, unused, within 14 days for a full refund.

Radio Times

16 - 22 March 1991

Are you a Keen Cook?

NEW RoSMat food preparation and cutting boards
with the unique patented *Flexible* Funnelling Feature!

As featured in the BBC's 'Good Food' Magazine

To prevent flavour transfer and bacterial cross contamination you should use separate cutting and preparation surfaces.

No waste: just cut or chop your food and funnel it straight into the pot!

Easy to wipe clean, dishwasher-proof, will not crack or warp and can't blunt knives.

Use RoSMat colour coded cutting boards for different foods: **Raw Meat • Cooked Meat • Vegetables • Raw Fish • Salad & Fruit • Dairy Produce.**

A full set of six mats, each measuring 254 x 406mm (approx. 16 x 10in) costs just **£18** including VAT, postage & packing.

RoSMat Marketing Ltd, Sealarm House, Back St Modbury, Devon PL21 0XX

I enclose my cheque/postal order for £18 (made payable to RoSMat Marketing Ltd) or please charge **£18** to my Access/ VISA/ Master Card or Eurocard card (please circle)

account number expiry date

Signature _____ Date _____

Name _____

Address _____

Post code _____ (RT1)

£18 per Set of Six
Order by Phone Access/
VISA/ Master Card/ Eurocard
card holders telephone orders
direct on **(0548) 830710**
between 08.30 & 17.00 hours.
24hrs Phone **(0548) 830086**

TO ORDER BY POST RETURN THIS ADVERTISEMENT TO:
RoSMat Marketing Ltd • Sealarm House
Back Street • Modbury • Devon PL21 0XX


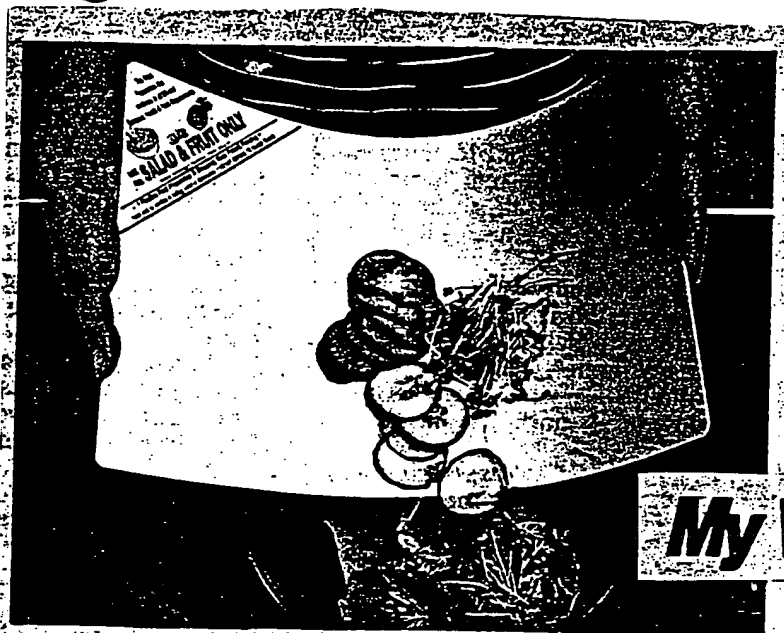


EXHIBIT 3

Blundell No 5117



My Weekly

CHOP AND CHANGE

Healthy eating starts with hygienic food preparation. How often do we religiously separate different foods in the fridge, only to chop and prepare them on the same surface?

RosMat food preparation mats provide the ideal solution. Originally designed for professional caterers, they're made from solid polypropylene, a resilient and long-lasting material which can be easily wiped clean or popped in the dishwasher.

And because of their light weight and unique flexibility, the mats can be bent into a "funnel," so you can shoot chopped food straight into a saucepan.

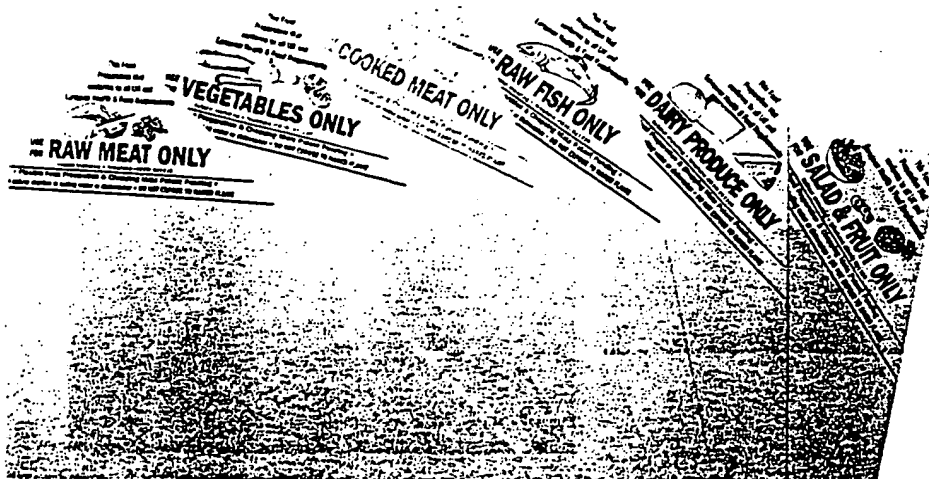
There are six RosMat chopping mats, each colour-coded and printed with its intended use — for instance, Yellow is for cooked meat and Brown is for vegetables.

RosMat colour-coded food preparation mats are available from good cooks' shops or direct by mail order from: RosMat Marketing, Sealarm House, Modbury, Devon PL21 0XX. A full set of six mats costs £18, including p&p.

(18 MAY 1991)



BBC GOOD FOOD 3



◀ RosMat Flexible Cutting and Chopping Mats Tester comments: "Separate mats for different foods ensure hygienic preparation. The boards bend and they are tough and easy to clean." RosMat Marketing, £18 for six, inc. p&p, tel: (0548) 830710.



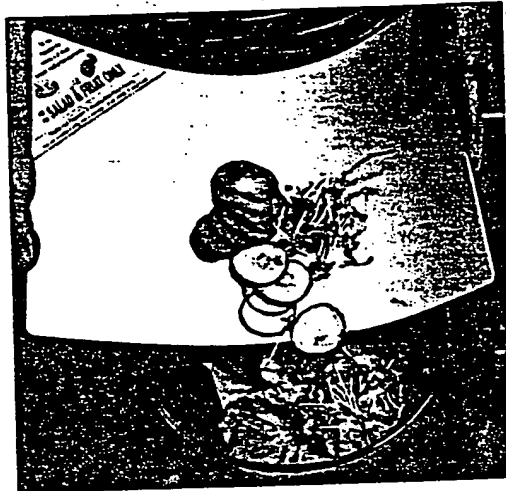
(JANUARY 1991)

Exhibit 12
Page 166

WOMAN'S REALM



News from the kitchen front by Judith Ferguson



FLEXITIME

Kitchen hygiene is easy with a set of flexible RosMat food preparation mats. Each is colour coded and printed with its intended use — raw meat, cooked meat, vegetables, salad/fruit, raw fish and dairy produce. Their unique flexibility means they can be bent to slide food directly into containers and pans, or waste directly into the bin! The 16 by 10 in (40.5 by 25.5 cm) mats are made of resilient polypropylene which is dishwasher safe

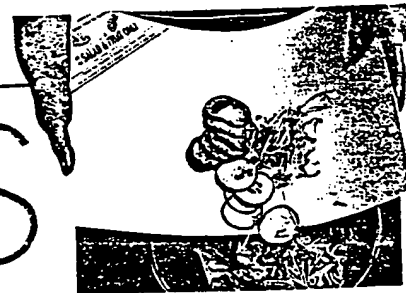
and can be sterilised in boiling water. They're £18 for six, including VAT, postage and packing. For more information write to RosMat Marketing, Sealarm House, Modbury, Devon PL21 0XX or telephone 0548 830710 (8.30 am to 5 pm).

(21 MAY 1991)



ACTIVE FOOD AND DRINK

FOOD NEWS



Smart Chopping

Food freshness and contamination is a current concern for most cooks. So having a different board for each kind of food makes sense. RoSMat have produced six food preparation and chopping mats, each labelled and colour coded, for £18 that includes one for each kind of food. Send your order (prices include p&p) to RoSMat Marketing, Sealarm House, Back Street, Modbury, Devon PL21 0XX.

(SUMMER 1991)

Blumberg No. 5117

EXHIBIT 5

WINE AND DINE / HOME BASE

WEEKEND TELEGRAPH, SATURDAY, MARCH 16, 1991 V

TABLE TALK

● IT IS advisable to use separate chopping boards for preparing different foods. A new range of flexible boards has just been introduced, which are colour printed with the intended use; the board meant for raw meat has that message printed in red across one corner, for raw fish the message is in blue, and so on across six boards. The other great bonus is that they are thin and flexible enough to bend into a funnel, which means you can tip your diced carrots straight into the pan and not all over the floor. More accurately termed "mats" than "boards", they are made of polypropylene, which doesn't blunt knives unduly, which can go into the dishwasher or be sterilised in boiling water. Once I had got used to the thinness, I blessed the flexibility, and found the size (254mm by 406mm or 16in by 10in) quite adequate. They cost about £3 each and can be found in many cooks' shops, or bought as a set by mail order — £18 for six, which includes postage and packing, and VAT. Send orders to RoS Mat Marketing, Sealfarm House, Modbury, Devon PL21 0XX. To pay by credit card, telephone 0548 830710 between 8:30am and 5pm.

EXHIBIT 6

Exhibits No. 5117